

Verdant IPA 3

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **34**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2.5 kg (71.4%) | 82 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (14.3%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (11.4%) | 85 % | 3 |
| Sugar | laktoza | 0.1 kg (2.9%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Whirlpool | Nelson Sauvín | 35 g | 15 min | 11 % |
| Whirlpool | citra | 35 g | 15 min | 13.1 % |
| Dry Hop | Nelson Sauvín | 15 g | 4 day(s) | 11 % |
| Dry Hop | citra | 15 g | 4 day(s) | 13.1 % |
| Dry Hop | galaxy | 50 g | 3 day(s) | 14.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|------|-------|--------|------------|
| verdant | Ale | Slant | 100 ml | --- |

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|-------|
| Fining | whirlfloc | 1 g | Boil | 5 min |

Notes

- Woda źródłana Primavera

3ml chlorku wapnia na koniec gotowania przed Hop Stand
2ml kwasu mlekowego do zacierania
1ml kwasu mlekowego do wody do wyśładzania

Nelson i Citra w 2gim dniu burzliwej
Nov 29, 2020, 8:21 PM